

# Classic Barbecue Sauce

---

Ingredients:

1/3 cup safflower oil  
3 small onions, diced (3 cups)  
6 garlic cloves, minced (3 tbl.)  
1 tbl. plus 2 tsp. coarse salt  
1 ½ tsp. freshly ground black pepper  
1 ½ tsp. ancho chili powder or regular chili powder  
½ tsp. whole coriander seeds, toasted and ground  
¼ tsp. whole cumin seeds, toasted and ground  
½ cup unsulfured molasses  
½ cup packed dark-brown sugar  
4 cups crushed tomatoes (from two 28-oz. cans)  
¾ cup cider vinegar  
¼ cup white vinegar  
2 tbl. Worcestershire sauce  
2 cups water, plus more if needed

Directions:

Heat oil in a medium pot over medium heat. Add onions and garlic, and sauté until translucent and tender, about 10 minutes. Add 1 tsp. salt, ½ tsp. pepper, the chili powder, coriander, cumin, molasses, and sugar. Stir and simmer for 3 minutes. Add tomatoes and cider vinegar, and bring to a simmer. Reduce heat to medium-low, and simmer gently stirring occasionally, until mixture is thick and dark, 2 ½ to 3 hours. Reduce heat to low if sauce is simmering too quickly.

Puree sauce in a blender. Add remaining 4 tsp. salt, remaining 1 tsp. pepper, the white vinegar, and Worcestershire sauce, and puree. With blender running, carefully add water in a slow, steady stream. Blend until the mixture is smooth and emulsified, adding more water if needed. Let cool, and refrigerate.

Cook's Note: This is a good base recipe for you to elaborate on. Try adding other ingredients like bourbon or experiment with different chili's to make it your own!

~ Credit: Martha Stewart Living